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TITLE: MISO SEASONING CONTAINING PANAX NOTOGINSENG BURKILL AND METHOD FOR PRODUCING THE SAME

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ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a Miso seasoning containing Panax notoginseng Burkill capable of making a person eat the Panax notoginseng Burkill having resistance to taste or texture without making the person conscious of the Panax notoginseng Burkill and widely fixing the Miso seasoning containing the Panax notoginseng Burkill as a daily food material and to provide a method for producing the Miso seasoning.

SOLUTION: This Miso seasoning containing the Panax notoginseng Burkill is characterized by mixing a seasoning consisting essentially of a Miso with powdered Panax notoginseng Burkill in a prescribed ratio. The method for producing the Miso seasoning containing the Panax notoginseng Burkill is characterized by adding and mixing the powdered Panax notoginseng Burkill in the prescribed ratio in an aging step of a Miso production process and producing the Miso seasoning or is characterized by adding and mixing the powdered Panax notoginseng Burkill in the prescribed ratio after aging in the Miso production process.

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(72)Inventor : SUZUKI JINSUKE

(54) MISO SEASONING CONTAINING PANAX NOTOGINSENG BURKILL AND METHOD FOR PRODUCING THE SAME

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a Miso seasoning containing Panax notoginseng Burkill capable of making a person eat the Panax notoginseng Burkill having resistance to taste or texture without making the person conscious of the Panax notoginseng Burkill and widely fixing the Miso seasoning containing the Panax notoginseng Burkill as a daily food material and to provide a method for producing the Miso seasoning.

SOLUTION: This Miso seasoning containing the Panax notoginseng Burkill is characterized by mixing a seasoning consisting essentially of a Miso with powdered Panax notoginseng Burkill in a prescribed ratio. The method for producing the Miso seasoning containing the Panax notoginseng Burkill is characterized by adding and mixing the powdered Panax notoginseng Burkill in the prescribed ratio in an aging step of a Miso production process and producing the Miso seasoning or is characterized by adding and mixing the powdered Panax notoginseng Burkill in the prescribed ratio after aging in the Miso production process.

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CLAIMS

[Claim(s)]

[Claim 1] The bean paste seasoning of the Panax Notoginseng ginseng radix content characterized by mixing the Panax Notoginseng ginseng radix made into the shape of powder at the seasoning which uses bean paste as a principal component by the predetermined ratio.

[Claim 2] The manufacture approach of the bean paste seasoning the Panax Notoginseng ginseng radix content characterized by adding, mixing and manufacturing the Panax Notoginseng ginseng radix made into the shape of powder by the predetermined ratio in the aging process of a bean paste production process.

[Claim 3] The manufacture approach of the bean paste seasoning the Panax Notoginseng ginseng radix content characterized by adding and mixing the Panax Notoginseng ginseng radix made into the shape of powder after aging of a bean paste production process by the predetermined ratio.

[Translation done.]

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DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[Field of the Invention] The invention in this application relates to the bean paste seasoning which added the Panax Notoginseng ginseng radix, and its manufacture approach.

[0002]

[Background of the Invention] the Panax Notoginseng ginseng radix (the following, "Panax Notoginseng", and abbreviated name.) classified into the Araliaceae ginseng radix group perennial herb with a ginseng radix, panacis japonici rhizoma, **** 37, **** 37, etc. is grown from Yuji or before in China Yunnan -- having -- **** -- "-- a carat -- non-** (such precious thing that it is unreplaceable with money)" was said, and it was treasured as **** of perpetual youth and longevity. There is effectiveness which improves the flow of blood, makes membrane, such as an eye and the skin, strong as the drug effect, and strengthens work of each organ, and work of an autonomic nerve is prepared, and the effectiveness which stabilizes pneuma is also accepted. detailed -- as an active principle -- the saponin of about 20 times or more of a ginseng radix -- containing -- prevention and the therapy of a blood-flow improvement and a thrombus -- the active oxygen which effectiveness is in adjustment and energy enhancement of the killing and the immunity force of - anti-diabetes-mellitus operation and nerve cell activation / pressure-lowering operation and the central nerves, and is generated inside of the body including a flavon glycoside is removed, advance and aging of a gun are prevented, and the operation which improves an antibacterial action and a blood flow is. It is known if effectiveness is furthermore demonstrated to an acetylene compound **** gun or a neoplasm to the nourishment sthenia, women's diseases, and hepatitis by powerful depressor effect and the arginine.

[0003] although it is typical for it to be established into the eating habits of current and Japan, and to eat as miso soup on the other hand, while the bean paste widely used as one of the fermented seasonings attracts attention as health food with a high nutritive value -- bean paste, such as fish preserved in miso, such as vegetables, and a meat dish, -- many things are boiled also as seasonings, such as whom, and it is used. And it is useful to health promotion or longevity by having good effect on enterobacilli, and it is observed noting that there are cancer prevention and a diabetes-mellitus preventive effect.

[0004]

[Problem(s) to be Solved by the Invention] However, since there was sense of incongruity in unlike bean paste with familiarity to Japanese people there being tastes in the characteristic flavors (bitterness etc.) and mouthfeel (taste etc.), and eating Panax Notoginseng with the above drug effect as it is, it was not established as an everyday food material, but the present condition was that only the person who expected the drug effect as health food eats most. Therefore, the Panax Notoginseng ginseng radix with the remarkable effectiveness to the health of an active principle has the trouble of seldom being used.

[0005]

[Objects of the Invention] Then, the invention-in-this-application person who paid his attention to the benefit to the health of Panax Notoginseng mentioned above which should be ** carried out Wholeheartedly after research by making it mix with the bean paste already established as Japanese

meal culture for many years While making it eat, without making it conscious of Panax Notoginseng to which a header and the invention in this application have [that relaxation of the bitterness and bad smell which bean paste has, or the removal effectiveness can be used, and] resistance in a flavor or mouthfeel by using this bean paste As everyday foods, the bean paste seasoning and its manufacture approach of the Panax Notoginseng ginseng radix content aiming at making it widely established as a bean paste seasoning are offered.

[0006]

[Means for Solving the Problem] In order to attain the above-mentioned purpose, the bean paste seasoning of the Panax Notoginseng ginseng radix content concerning the invention in this application is characterized by mixing the Panax Notoginseng ginseng radix made into the shape of powder at the seasoning which uses bean paste as a principal component by the predetermined ratio.

[0007] And the manufacture approach of the bean paste seasoning this Panax Notoginseng ginseng radix content is characterized by adding and mixing the Panax Notoginseng ginseng radix which is characterized by adding, mixing and manufacturing the Panax Notoginseng ginseng radix made into the shape of powder by the predetermined ratio in the aging process of a bean paste production process, or was made into the shape of powder after aging of a bean paste production process by the predetermined ratio.

[0008]

[Function] Like the above-mentioned configuration, without making sense of incongruity, such as being stinking, ease, and being conscious of Panax Notoginseng, by making it mix with bean paste, it can be alike, therefore can take in on the body, and bitterness peculiar to Panax Notoginseng and the drug effect which eats bean paste and which Panax Notoginseng has can be enjoyed easily.

[0009]

[Example] Example 1: Mix Panax Notoginseng 25g-50g made into the shape of powder for 1kg of bean paste. In mixing, although you may make it add the Panax Notoginseng powder for bean paste as it is, in order to make it mix in homogeneity more, after melting the Panax Notoginseng powder in water and the specific oil of the specified quantity, adding is desirable. Bean paste is prepared and is mixed by the above-mentioned ratio to steaming and the thing manufactured through each process of cooking. Panax Notoginseng may make a root intermingled for three year and seven years, although a root will be used as a superior root for seven years. After making this rhizoma season naturally, what was made into the shape of powder is used.

[0010] Example 2: The powder of the Panax Notoginseng ginseng radix of the bean paste after riping as mentioned above is made to mix, and also the powder of the Panax Notoginseng ginseng radix is made both to mix before aging, and you may make it make it ripe.

[Effect] Since this invention is constituted as above-mentioned, it does so the effectiveness indicated below.

[0011] Since he is trying to make Panax Notoginseng mix into bean paste, if it uses for miso soup etc. using this bean paste, it can eat with bean paste almost every day. Moreover, bean paste takes hold deeply as foods as a Japanese seasoning for many years, and everybody used it as any foods or a seasoning. The good efficacy to the health which bean paste and Panax Notoginseng have by this is enjoyable.

[0012] Moreover, by making it mix with bean paste, the sense of incongruity which many people, such as a smell, bitterness, etc. which Panax Notoginseng has, sense can be negated, and the resistance to eating can be reduced. Moreover, a "taste" and "nourishment effect" can be made to double by fermentation of yeast and bacteria by making Panax Notoginseng mix and making it both ripe in an aging process.

[0013] As mentioned above, by mixing common bean paste and common Panax Notoginseng, the invention in this application can be eaten without making it conscious of Panax Notoginseng, can be taken in on the body, and offers the large seasoning of value as health food which can expect the synergistic effect with the drug effect which Panax Notoginseng has with the good efficacy to the health which bean paste has.

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(54) 【発明の名称】 田七人参含有の味噌調味料、及びその製造方法

(57) 【要約】

【課題】食味や食感に抵抗がある田七を意識させることなく食させると共に、日常の食材として、又は味噌調味料として広く定着させる田七人参含有の味噌調味料、及びその製造方法を提供するものである。

【解決手段】田七人参含有の味噌調味料は、味噌を主成分とする調味料に、粉末状にした田七人参を所定比で混合させたことを特徴としている。そして、かかる田七人参含有の味噌調味料の製造方法は、味噌製造工程の熟成工程において、粉末状にした田七人参を、所定比で添加して混合し製造したことを特徴としており、または味噌製造工程の熟成後において、粉末状にした田七人参を、所定比で添加して混合させたことを特徴としている。

【特許請求の範囲】

【請求項1】味噌を主成分とする調味料に、粉末状にした田七人參を所定比で混合させたことを特徴とする田七人參含有の味噌調味料。

【請求項2】味噌製造工程の熟成工程において、粉末状にした田七人參を、所定比で添加して混合し製造したことを特徴とする田七人參含有の味噌調味料の製造方法。

【請求項3】味噌製造工程の熟成後において、粉末状にした田七人參を、所定比で添加して混合させたことを特徴とする田七人參含有の味噌調味料の製造方法。

【発明の詳細な説明】

【0001】

【発明の属する技術分野】本願発明は、田七人參を添加した味噌調味料及びその製造方法に関する。

【0002】

【発明の背景】高麗人參・竹節人參・蛾眉三七・羽葉三七などと共にウコギ科人參属多年生草本に分類される田七人參（以下、「田七」と略称。）は、中国雲南省で有史以前より栽培されており、「金不換（お金に換えられないほど貴重なもの）」とも言われ、不老長寿の秘薬として珍重されていた。その薬効としては、血液の流れをよくし、目や皮膚などの粘膜を丈夫にし、各臓器の働きを強くする効果があり、また自律神経の働きを整え、精神を安定させる効果も認められている。詳しくは、有効成分として、高麗人參の約20倍以上のサポニンを含み、血流改善・血栓の予防と治療・抗糖尿病作用・神経細胞活性化・降圧作用・中枢神経の鎮静・免疫力の調整・精力増強に効果があり、またフラボン配糖体を含み、体内に発生する活性酸素を除去してガンの進行や老化を防止し、抗菌作用や血流を改善する作用がある。さらにはアセチレン化合物によるガンや腫瘍に対して強力な抑制効果、アルギニンによる滋養強壮、婦人病や肝炎に効果を発揮すると知られている。

【0003】一方、発酵調味料の一つとして広く用いられている味噌は、栄養価の高い健康食品として注目されていると共に、現在、日本の食生活の中に定着しており、味噌汁として食するのが代表的であるが、野菜等の味噌づけや肉料理等の味噌だれ等の調味料としても種々に利用されている。そして、腸内細菌に好影響を及ぼすことで健康増進や長寿に役立ち、癌予防、糖尿病予防効果があるとして注目されている。

【0004】

【発明が解決しようとする課題】しかし、上記のような薬効のある田七は、日本人に馴染みのある味噌とは異なり、その特有の食味（苦み等）や食感（舌触り等）には好き嫌いがあり、またそのまま食することには違和感があるため、日常の食品素材としては定着しておらず、ほとんどは健康食品としての薬効を期待した人のみしか食べないのが現状であった。従って、有効成分の健康への効果が顕著である田七人參は余り利用されていないとい

う問題点がある。

【0005】

【目的】そこで上述した田七の健康への刮目すべき有益性に着目した本願発明者は、鋭意研究の末、既に日本の食文化として古くから定着している味噌と混合させることにより、味噌が有する苦みや臭みの緩和、又は除去効果を利用できることを見出し、本願発明はこの味噌を利用することにより、食味や食感に抵抗がある田七を意識させることなく食させると共に、日常の食材として、又は味噌調味料として広く定着させることを目的とした田七人參含有の味噌調味料、及びその製造方法を提供するものである。

【0006】

【課題を解決するための手段】上記目的を達成するため、本願発明にかかる田七人參含有の味噌調味料は、味噌を主成分とする調味料に、粉末状にした田七人參を所定比で混合させたことを特徴としている。

【0007】そして、かかる田七人參含有の味噌調味料の製造方法は、味噌製造工程の熟成工程において、粉末状にした田七人參を、所定比で添加して混合し製造したことを特徴としており、または味噌製造工程の熟成後において、粉末状にした田七人參を、所定比で添加して混合させたことを特徴としている。

【0008】

【作用】上記構成のように、味噌と混合させることにより田七特有の苦みや臭いなどの違和感を緩和させ、田七を意識することなく、味噌を食するに従って体に取り入れることができ、田七の有する薬効を容易に享受することができる。

【0009】

【発明の実施例】実施例1：味噌1kgに粉末状にした田七25g～50gを混合する。混合においては、田七粉末をそのまま味噌に添加するようにしても良いが、より均一に混入させるため、田七粉末を所定量の水や特定のオイルに溶かしてから、添加することが好ましい。味噌は仕込み、蒸し、蒸煮の各工程を経て製造されたものに上記の比率で混合する。田七は、7年根が優良根とされるが、3年・7年根を混在させてもよい。かかる根塊を自然乾燥させた後、粉末状にしたものを用いる。

【0010】実施例2：上記のように熟成した後の味噌の田七人參の粉末を混入させるほか、熟成前に田七人參の粉末を混入させて共に熟成させるようにしてもよい。

【効果】本発明は、上述の通り構成されているので、次に記載する効果を奏する。

【0011】味噌の中に田七を混入させるようにしているため、この味噌を用いて味噌汁などに用いれば、味噌と共にほぼ毎日食することができる。また、味噌は日本人の調味料として、又は食材として古くから深く根ざしており、万人が何らの食材や調味料として用いていた。これにより味噌と田七が有する健康への好効能を享受す

ることができる。

【0012】また、味噌と混合させることにより、田七が有する臭いや苦み等、多くの人が感じる違和感を打ち消すことができ、食することへの抵抗を低減させることができる。また、熟成過程で田七を混入させて、共に熟成させることにより、酵母、細菌類の醗酵によって「うま味」「滋養効力」を倍加させることができる。

【0013】以上のように、本願発明は一般的な味噌と田七を混合することにより、田七を意識させることなく食して体に取り入れることができ、味噌の有する健康への好効能と共に田七の有する薬効との相乗効果が期待できる健康食品として価値の大きい調味料を提供するものである。

FASEB Journal, (March 15, 2000), Vol. 14, No. 4, pp. A673. Lee H. S. et al.
Effects of *Lonicera japonica* water extract on blood pressure in hypertensive
rats.